

***How to plan
your kitchen...***



KITCHENS

***...where lasting BEAUTY
is made of STEEL***

How to Plan Your Kitchen



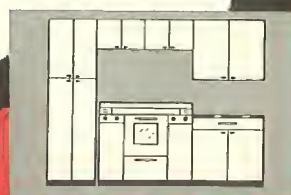
- Kitchen planning is not as complicated as you might think. It is vitally important . . . because a well-planned kitchen can eliminate countless thousands of useless steps and a tremendous amount of waste motion and energy.

Consider the kitchen as composed of 3 work centers: the SINK CENTER, the RANGE CENTER and the REFRIGERATOR CENTER. Usually these "Centers" are connected by flat working surfaces.

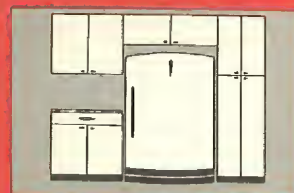
Each of these "Centers" should include appropriate base cabinets and wall cabinets. The cabinets and their supplementary accessories should be selected for utmost convenience in meeting the requirements of each work center.



SINK CENTER



RANGE CENTER



REFRIGERATOR CENTER

The 3 Work Centers

The Sink Center is the one used most and is therefore best placed in a central location. Much of food preparation takes place here, so there should be plenty of work surface on both sides of the sink unit itself and storage space for cutlery, cleaning and scouring equipment and such foods not requiring refrigeration, but involving washing or peeling.

The Range Center is used for final preparation and serving up of hot foods; therefore, it is especially desirable to have ample work surfaces and cabinet space within easy reach. Here is the place to store seasonings, shortening, cooking utensils and canned foods such as soups and canned vegetables that are merely heated and served.

The Refrigerator Center should be positioned for maximum convenience and minimum steps in relation to the Sink and Range Centers. Remember, too, that this is also a "preparation center"—for salads, chilled desserts and beverages. Here again work surfaces are needed. It's a good place for the mixer and accessories. Cabinets should contain refrigerator dishes, custard cups, salad bowls, fruit juice glasses, etc.

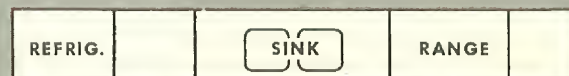
Lyon Standard Units are designed in accordance with the "Work Center" method of planning, in a wide range of types and sizes which can be adapted to kitchen areas of any size or shape. Thus, Lyon is able to offer the equivalent of custom-built kitchens—of enduring steel with lifetime finish—at remarkably low cost.

The Over-all Plan of a kitchen must, of course, be governed by the size and shape of the area and the location of doors and windows. Shown here are five basic arrangements, but with the wide variety of standard units available today, there can be many more . . . all conforming to the "Work Center" method of planning.

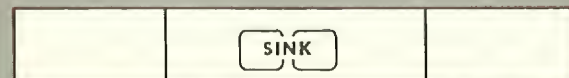
All You Have To Do to plan your new or modernized kitchen is this: Call in your nearby Lyon Kitchen Dealer. Without obligation, he will sketch the general shape of your kitchen and determine dimensions—length, width and location of windows and doors.

Working from this sketch, he will prepare for your consideration a complete plan showing what units you need, the exact sizes, where they should be placed and how much they will cost installed.

This is the modern way to plan a kitchen that combines charm with efficiency—lasting satisfaction with low cost and over-all economy.



SINGLE WALL



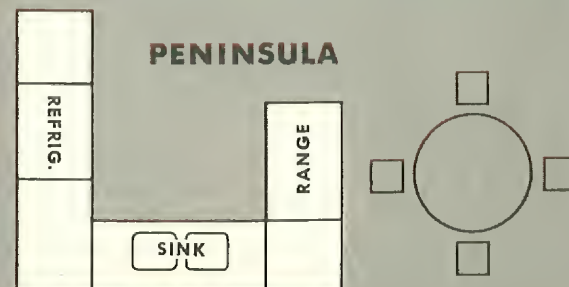
CORRIDOR



U-SHAPE



L-SHAPE



PENINSULA



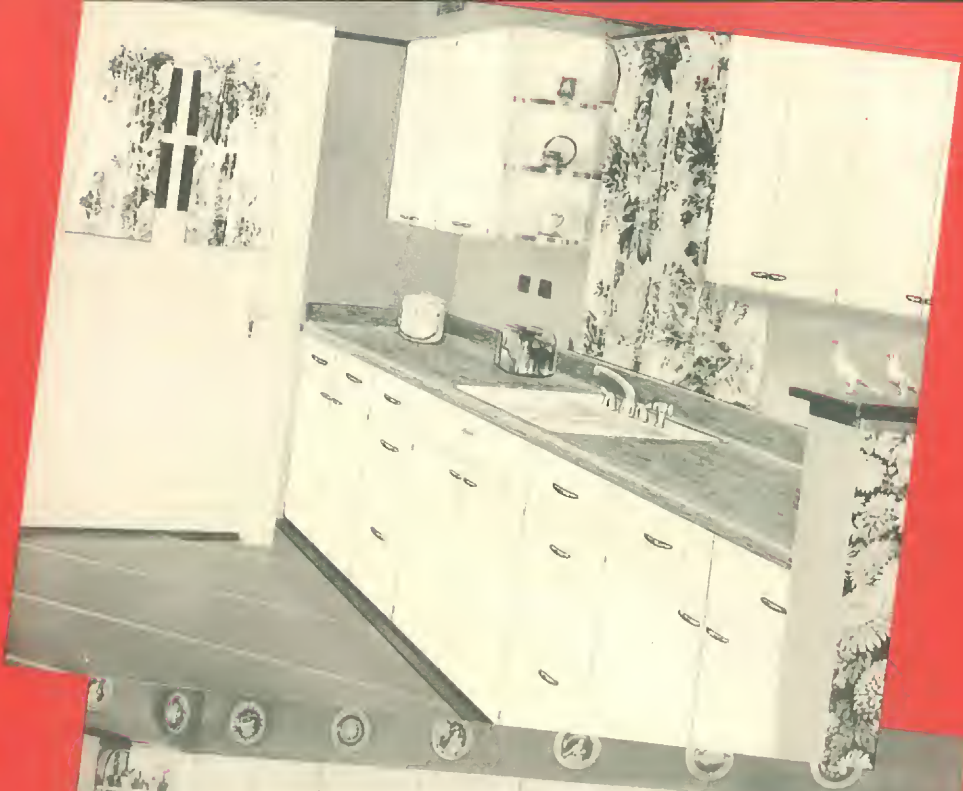
● Have you admired k
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UALIZED TCHENS

kitchens like these—
were “custom-built”
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were made in actual
are furnished with
—available through
ABINET DEALER.

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kitchen area may be.
choose LYON, you get
custom-made kitchen
premium whatsoever.



Look for these FEATURES!

Twirl-O-Matic corner units bring stored material from back of cabinet right out to your fingertips. No stooping and probing into hidden corners. Shelves turn easily in either direction.



Dry Storage Cabinet used over refrigerator keeps salt, crackers, cereals, etc., dry and crisp. Doors, hinged at center, have wire baskets to bring contents out within easy reach. Rising air, separated from storage, escapes through grill at top of door.



Air Control Cabinet keeps kitchen cleaner and cooler by removing steam, grease and cooking odors right at their source. Variable speed control. Blower starts by lifting hood—exhausts approximately 350 cubic feet per minute.



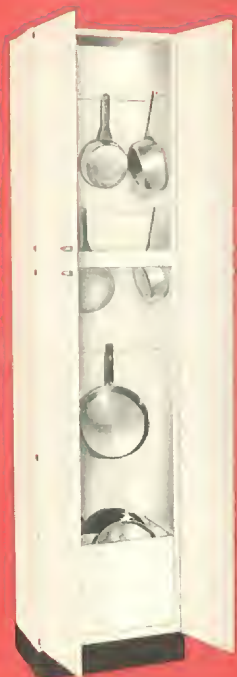
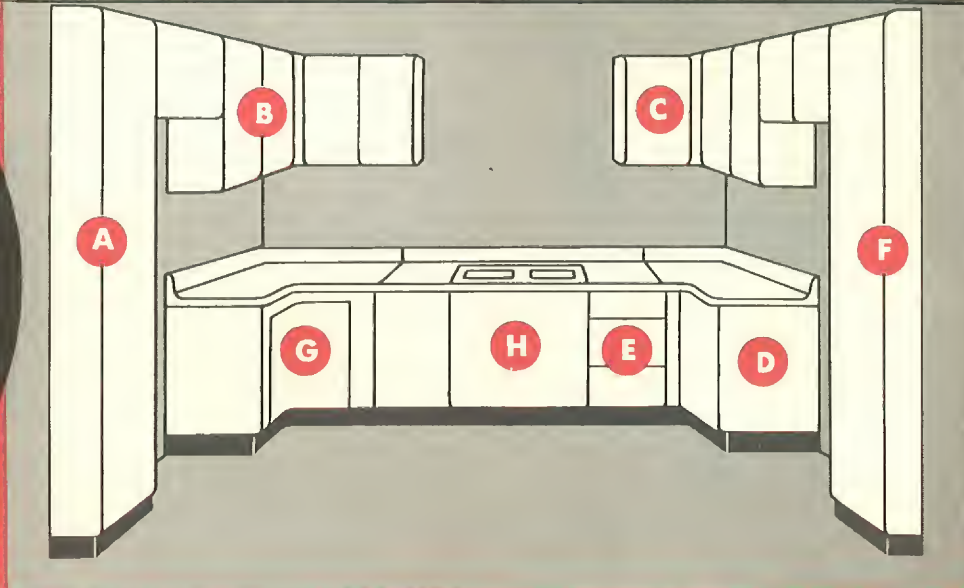
Tap-O-Matic Handles pop doors open with a light touch of the hand, elbow or knee (an exclusive LYON feature). A great convenience when your hands are full.



Finger-Tip Cabinets keep spices, mixing spoons and forks, cook books, waxed paper, etc., within easy reach. Graceful doors add to beauty of any kitchen. Easily attached to any LYON wall cabinet.

Dozens of LYON UNITS

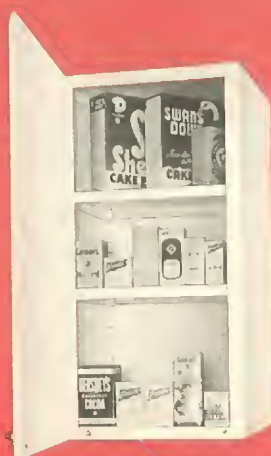
Here are a few...



A Utility Cabinet—Arranged here for pots and pans. Also available equipped for cleaning implement storage or for linens, dishes or miscellaneous storage.



B Double Door Wall Cabinets—(30" high illustrated) standard widths 21", 24", 27" and 30". Also made 18" high for use over range or refrigerator in standard widths 21", 24", 30" and 36".



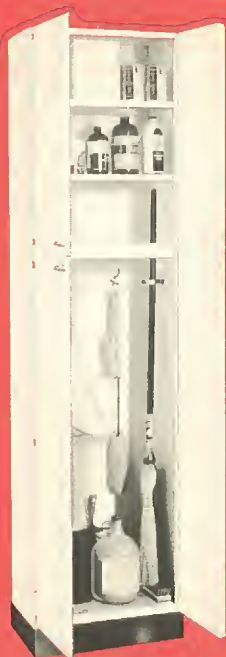
C Single Door Wall Cabinets—(30" high) available in 15" and 18" widths with right and left swinging doors. Like double door cabinets, they have two easily adjusted shelves.



D Double Door Base Cabinets—Widths 21", 24", 27" and 30". Right and left hand single door cabinets in 15" and 18" widths also available. All base cabinets are available with individual tops or without tops for use under a continuous work surface.



E All Drawer Base Cabinet—18" wide. Handy for storage of bread, flour and sugar or small utensils.



F Utility Cabinet—Arranged here for cleaning implement storage. All interior shelves and fittings are quickly adjustable with Lyon patented snap catch, making it possible to get any type of interior arrangement desired.



G Revolving Corner Base—Rotate corner unit either direction and out come two circular shelves, placing stored material at your fingertips. Corner wall cabinets (do not revolve) make use of every inch of space.



H Sinks—Available in single and double bowl models in sizes to fit every requirement. Three types—porcelain bowls and drainboards; stainless steel bowls and drainboards; porcelain bowls with the wonderful new vinyl plastic work tops.

COMPARE

FEATURE for FEATURE



	LYON	Make A	Make B	Make C	Make D	Make E	Make F	Make G
Roller Mounted Drawers	YES	NO	NO	YES	NO	YES	NO	YES
Rounded Corners	YES	NO	YES	NO	NO	NO	YES	NO
Adjustable Shelves	YES	NO	NO	YES	YES	YES	NO	YES
Platter Grooves	YES	NO	NO	NO	NO	NO	NO	NO
Tap-O-Matic Handle	YES	NO	NO	NO	NO	NO	NO	NO
Full Door Thickness Insulation	YES	NO	YES	YES	YES	YES	YES	YES
Revolving Corner Base	YES	YES	YES	NO	YES	YES	YES	NO

This Comparison Chart of LYON and competitors' features was compiled from specifications current as of November 1953

LYON

LEADS THE PARADE IN

Modern Design

WHETHER you plan to build a new kitchen, to remodel an old one or just add a few units for increased convenience, you can get real help from the LYON KITCHEN CABINET DEALER in your vicinity. He can help you in planning, he can recommend the units that will serve you best, and he can install your kitchen—all at surprisingly moderate cost. Lyon Kitchen Cabinets are designed and manufactured by Lyon Metal Products, Incorporated, of Aurora, Illinois, and are sold by leading dealers throughout the country.